

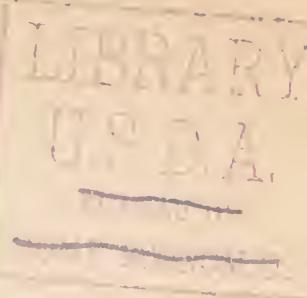
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UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF HOME ECONOMICS
WASHINGTON, D. C.



SWEET CUCUMBER PICKLE

(Made with dill pickles described in Farmers' Bulletin 1438)

50 firm dill pickles
12 peeled garlic buttons
3 pints cider vinegar
1 pint tarragon vinegar
1/2 cup whole allspice

1/3 cup whole black pepper,
or 6 hot red pepper pads
10 pounds granulated sugar
1 pound brown sugar
1 cup olive oil

Cut pickles in cross slices 1/2 inch thick, and drain in a colander overnight. In a 3-gallon stone crock (with lid) pack the pickles in layers, using two garlic buttons to each layer. Boil together the vinegar, sugar, and spices for 15 minutes, watching carefully that this does not boil over, and pour at once over the pickles. Next morning stir in the olive oil. Stir the pickle well each day for 10 days. It is then ready to serve.

